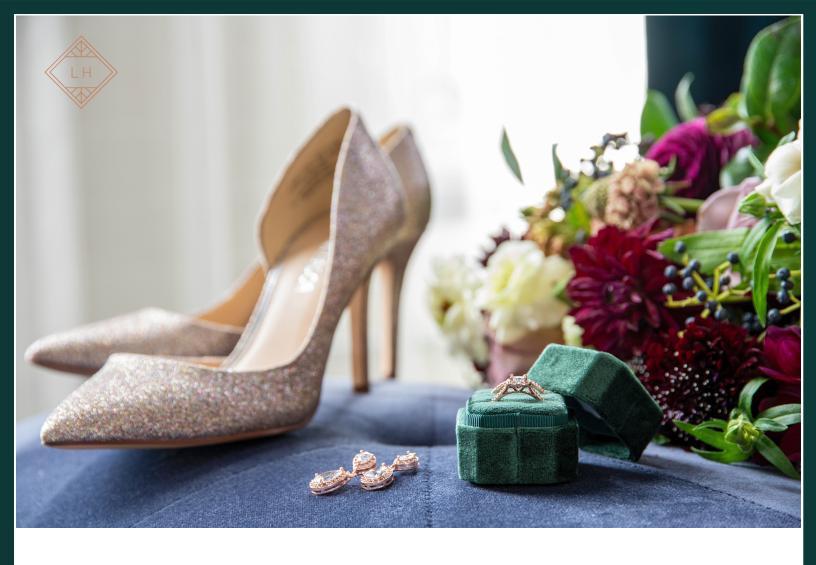


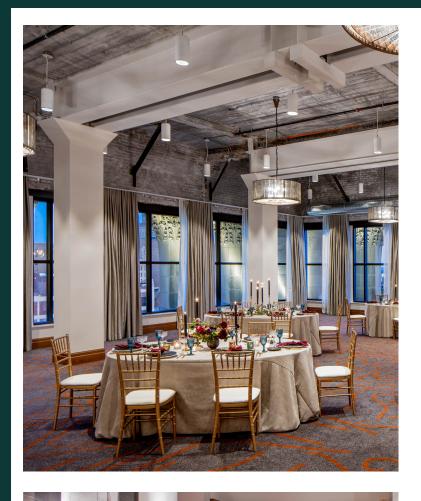
THE LAST HOTEL | STL





Wedding Packages

Tables, Chairs, Glassware, Flatware and Stemware
Choice of Ivory or Black Napkins and Floor Length Linen
Scheduled Tasting for up to 4 Guests
Complimentary Champagne Toast
Parquet Wood Dance Floor
Cake Cutting Service
Discounted Valet Parking
Preferred Rates for Guests Based on Availability





Silver Package

\$130.00 per person

Freshly Made Bread and Butter 4 Hr. Premium Bar 2 Passed Hors d'Oeuvres

Hors d'Oeuvres

Tomato Caprese Skewer with Reduced Balsamic Spinach and Cheese Stuffed Mushrooms Mongolian Beef Bite with Green Peppers and Onions Deviled Egg Salad on Potato Chip Toasted Ravioli with Marinara

First Course

Choose One

Mixed Green Salad

Dried Cherry, Pickled Red Onion, Candied Sunflower Seeds, Goat Cheese and White Balsamic Vinaigrette

Chopped Salad

Arugula, Romaine, Kalamata Olives, Cherry Tomato, Asiago & Red Wine Vinaigrette

Second Course

Choose Two

Chicken Piccata

With Gnocchetti Sardi Pasta, Spinach and Seasonal Vegetable

Pan-Seared Salmon

With Fresh Herb Salsa Verde and Capers, Crispy Herb Roasted Potatoes and Arugula with Lemon Dressing

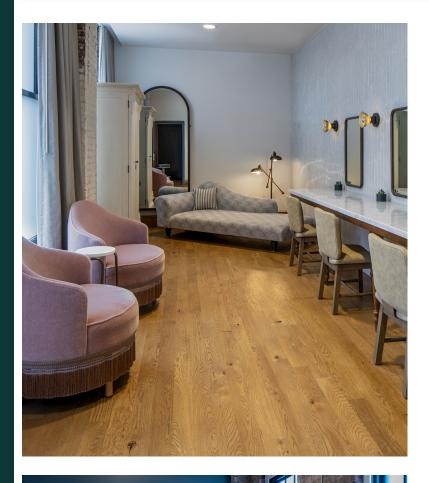
Pork Loin

With Apple and Mustard Pork Jus, Creamy Polenta and Seasonal Vegetable

Braised Beef

With Red Wine Beef Jus and Fresh Herb, Garlic Mashed Potatoes and Seasonal Vegetable







Gold Package

\$140.00 per person

Freshly Made Bread and Butter 4 Hr. Premium Bar 4 Passed Hors d'Oeuvres

Hors d'Oeuvres

Tomato Caprese Skewer with Reduced Balsamic and
Fresh Basil and Mozzarella
Deviled Egg Salad on Potato Chip
Chicken Satay Skewer with Peanut Dipping Sauce
Mongolian Beef Bite with Green Peppers and Onions
Smoked Salmon with Cream Cheese on Bagel Chip
Chili Lime Glazed Shrimp on Baked Wonton Chip

First Course

Choose One

Mixed Green Salad

Dried Cherry, Pickled Red Onion, Candied Sunflower Seeds, Goat Cheese & White Balsamic Vinaigrette

Chopped Salad

Arugula, Romaine, Kalamata Olives, Cherry Tomato, Asiago & Red Wine Vinaigrette

Second Course

Choose Two

Seared Airline chicken

With Cornbread Panzanella, Blistered Cherry Tomatoes and Browned Butter Green Beans

Seabass

With Fresh Herb Salsa Verde and Capers, Herb Roasted Potatoes and Arugula with Lemon Dressing

Bacon Wrapped Pork Loin

With Apple and Mustard Pork Jus, Creamy Polenta and Brussels Sprouts

Beef Tenderloin

With Sauce Poivrade, Mashed Potatoes with Caramelized Onions and Grilled Broccolini











Reception Displays

Priced Per Person

Cheese and Charcuterie \$15
Crudite and Hummus \$10
Fresh Seasonal Fruit \$12

Dessert Displays

Priced Per Dozen

Assorted Petite Cheesecakes \$25 /Dozen
Assorted Mini Eclairs \$25/Dozen
Assorted Petite Tarts \$25/Dozen
Assorted Les ChouChous \$25/Dozen

Late Night Snacks

Corn Dogs with Honey Mustard Dipping Sauce \$48/Dozen

Freshly Baked Chocolate Chip Cookies and Milk \$42/Dozen

> Detroit Style Pizza - Pepperoni \$10 Per Person

Cinnamon Churros with Dark Chocolate Dipping Sauce \$42/Dozen

Bite Size Cheeseburgers
\$60/Dozen

Mini Grilled Cheese on Sourdough with Smoked Tomato Soup \$48/Dozen









Premium Bar

Spirit Selection

Tito's Vodka, 2 Step Gin, Espolon Tequila, Bacardi Silver, Dwars White Scotch, Old Forester, Jameson Irish Whiskey

Wine Selection

Erath Pinot Noir, Louis Martini Cabernet, Benvolio Pinot Grigio, Whitehaven Sauvignon Blanc,

Beer Selection

4 Hands Seasonal, Modern Citropolis IPA, Bud Light, Michelob Ultra

Platinum Bar

Upgrade + \$15 per person for the 1st hour + \$8 per person for each additional hour

Spirit Selection

Grey Goose Vodka, 2 Step Gin, Patron Silver Tequila, Johnny Walker Black Scotch, Four Roses Yellow Label, Makers Mark Private Barrel, Jameson Irish Whiskey

Wine Selection - Upgraded off Menu

2 Reds 2 Whites 1 Sparkling

Beer Selection

4 Hands Seasonal, Modern Citropolis IPA, Bud Light, Michelob Ultra

Guests 20 years old or less and children 5 years or older will be priced at \$19.99 per person for the non-alcoholic bar package

Cash Bartender Fee - \$150.00 Satellite Bar - \$200.00